



Winemaking Notes: Produced from low yielding vines with great fruit intensity and flavour.

All equipment and processes in the winery are designed to respect the delicate varietal flavours of high quality. The key to this wine is fermentation in tank under strict temperature control to maximise the impact of the vibrant fruit flavours.

Colour: This Riesling is a bright, pale straw colour with tinges of green.

Aroma: The nose is fresh and appealing with splashes of freshly squeezed lime juice, honeysuckle, lemon blossom, and dried herbs

Palate: On the palate this wine is fresh, crisp and appealing with loads of zesty citrus, fresh kaffir lime and lemon curb overlaying hints of cinnamon and clove. The palate is long and defined with a backbone of crunchy acidity.

750mL 12.1% alc./vol.

Contains Sulphites. Fined with the use of fish and milk products, traces may remain.